



CHESTNUT PARFAIT WITH FIGS



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Full taste with less fat content
- One bowl preparation
- Deep freeze stable



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PARFAIT

150 g QimiQ Whip Pastry Cream, chilled

50 ml Milk

250 g Chestnut puree

30 ml Kirsch

20 ml Maple syrup

TO DECORATE

8 ea Chestnuts, cooked and peeled

25 g Sugar

250 g Figs

METHOD

1. For the parfait, lightly whFor the parfait: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, chestnut puree, Kirsch and syrup and continue to whip at top speed until the required volume has been achieved.
3. Pour into a terrine mould lined with cling film and freeze for at least 6 hours.
4. For the decoratio: caramelize the chestnuts in sugar.
5. Slice the parfait and arrange on a plate with the caramelised chestnuts and halved figs.